

DINNER SPECIALS



CAMPECHANA 30.00

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions, and cilantro. Served hot or cold.



COCTEL DE CAMARONES . 23.00

Mexican-style shrimp cocktail, avocados, tomatoes, onions and cilantro in a flavorful broth. Served hot or cold.



MEXICAN CEVICHE 28.00

White fish and shrimp, lime juice, celery, onion and fresh cilantro. Add Octopus \$16.



CAMARONES AL MOJO DE AJO 25.50

Shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans.



CAMARONES AGVACHILE. . 33.00

Camarón crudo, cebolla, cilantro, jalapeño, tomate, aguacate y limón.



CAMARONES MAZATLAN . . 27.00

Bacon-wrapped shrimp, vegetables, Monterrey Jack cheese, Pico de Gallo, sour cream and guacamole.



CHAMORRO PIBIL 37.00

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. Served with whole white rice, beans, and salsa verde.



PIEDRA DE JUAN 32.00

Chicken or steak, rice, beans tomatoes, onions, diced potatoes, fresh jalapeños, spices and house salsa. Served with rice and beans.



CAMARONES A LA DIABLA 25.50

Shrimp served with our spicy house salsa, Spanish rice, beans and mushrooms.



ARROZ CON POLLO 24.50

Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with avocado and tomato.



PICANTE DE MAR 43.00

Scallops, clams, mussels, shrimp and octopus in a cheesy, spicy sauce, flavored with fresh jalapeños. Served with white rice.



VALLARTA CAESAR 22.00

Caesar salad topped with your choice of chicken or shrimp, black beans, queso fresco, tomatoes, and avocados.

DINNER SPECIALS



CAMPECHANA 30.00

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions, and cilantro. Served hot or cold.



COCTEL DE CAMARONES . 23.00

Mexican-style shrimp cocktail, avocados, tomatoes, onions and cilantro in a flavorful broth. Served hot or cold.



MEXICAN CEVICHE 28.00

White fish and shrimp, lime juice, celery, onion and fresh cilantro. Add Octopus \$16.



CAMARONES AL MOJO DE AJO 25.50

Shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans.



CAMARONES AGVACHILE. . 33.00

Camarón crudo, cebolla, cilantro, jalapeño, tomate, aguacate y limón.



CAMARONES MAZATLAN . . 27.00

Bacon-wrapped shrimp, vegetables, Monterrey Jack cheese, Pico de Gallo, sour cream and guacamole.



CHAMORRO PIBIL 37.00

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. Served with whole white rice, beans, and salsa verde.



PIEDRA DE JUAN 32.00

Chicken or steak, rice, beans tomatoes, onions, diced potatoes, fresh jalapeños, spices and house salsa. Served with rice and beans.



CAMARONES A LA DIABLA 25.50

Shrimp served with our spicy house salsa, Spanish rice, beans and mushrooms.



ARROZ CON POLLO 24.50

Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with avocado and tomato.



VALLARTA CAESAR 22.00

Caesar salad topped with your choice of chicken or shrimp, black beans, queso fresco, tomatoes, and avocados.